

Tableau

- *Tartare de Boeuf**, chopped creekstone farms beef, seasoned egg yolk, breadcrumb 22
- Rillettes**, smoked fish, sauce piquante, dill, grilled semolina 16
- Escargots à la Bourguignone**, garlic parsley butter, toasted Blue Oven bread
demi-douzaine (6).....16 douzaine (12).....32

Pain Maison 11
fresh milk brioche, seasonal butter



Animal Farm Creamery Butter Service 15
cultured butter, radish, Blue Oven Epi bread

Salades

- Simple Greens**, local greens, fennel, fines herbes, shallot vinaigrette 13
- Parisian Carrot**, toasted hazelnut, parsley, cider vinaigrette 12
- Grilled Panzanella**, sunflower cherry croutons, charred vegetables, quark vinaigrette 17
- Roasted Beets**, crème fraîche, goat cheese, citrus, pistachio, horseradish 15

Plats

- Raviole du Dauphiné**, comté, ricotta, brown butter 25
- *Colette Burger**, brisket blend, dijonnaise, fromage américain, frites 25
- French Lentils**, lentil and mushroom ragoût, pistachio-miso aioli 23
- Herbed Cavatelli**, braised lamb neck ragoût, parsley, pecorino 24
- *Icelandic Cod**, toasted brioche, caviar beurre blanc, wilted spinach 36
- *Steak Frites**, 8oz creekstone beef, sauce au poivre, frites 46

Grand Plats

serves 2-4

- *Côte de Boeuf**, 36oz creekstone ribeye, bordelaise, mustard butter, pomme purée 125
- *Sole Meunière**, brown butter, lemons, capers, pomme purée 110



Après le Plat

serves 2

traditional tableside cheese service 22

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.